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141. *Spittoons*.—No spittoons or cuspidors, shall be placed in theaters, churches, lecture halls, indoor places of amusements, restaurants or other places where food is served. In all other public buildings wide-mouthed cuspidors, or spittoons, shall be provided, and shall contain water at least 1 inch in depth. Such spittoons and cuspidors shall be emptied, washed, and rinsed with water and rendered thoroughly clean daily.

142. *Heating*.—All public buildings shall be provided with proper heating facilities for the comfort of the occupants, and should be maintained at a temperature between 68° and 72° F. and shall never be superheated.

143. *Common drinking cup and common towel prohibited*.—The use of the common drinking cup and the common towel is prohibited. (See regulations 255 and 256.)

144. *Water supply*.—Water supply for all such buildings must be from a pure source and kept at all times in such a manner as to prevent contamination or pollution.

Hotels, Boarding Houses, and Lodging Houses—Sanitation of. (Reg. Bd. of H., May 16, 1913.)

145. *Sanitary conditions*.—Every hotel, boarding house, or lodging house shall have the premises well drained and shall be kept at all times in a clean and sanitary condition, free from vermin, and free from effluvia arising from any sewer, drain, privy, or other source within the control of the proprietor. All walls, ceilings, floors, and furniture shall be kept free of dust and dirt.

146. *Ventilation*.—Every room which has been occupied by any person shall be properly ventilated and aired for at least three hours after cleaning, by completely opening the windows, by raising the lower sash at least 15 inches and lowering the upper sash at least 15 inches: *Provided*, The construction of the windows will permit it.

147. *Water-closets and privies*.—All hotels, boarding houses, or lodging houses shall be provided with water-closets connected with a sewerage system if possible; if not possible or reasonable to connect with sewer, and privies are used, they shall be properly screened, amply ventilated, and lighted with window light, communicating directly with the external air. Sufficient suitable, and separate privy accommodations shall be provided for the use of males and females. These structures shall conform in construction with the regulations providing for the proper disposal of human excreta. (See regulations 216 *et seq.*)

NOTE.—Plans and specifications for sanitary privies will be sent on application.

148. *Furnishings of bedrooms*.—Every hotel shall furnish clean and fresh bed linen unused by any other person or guest since the last laundering of such bed linens, on all beds assigned to the use of any guest or patron of such hotel. The sheet shall be of sufficient width and length to reach the entire length of the bed, cot, or other sleeping place, and with 3 feet extra to cover the upper or head end which shall be lapped back over any other covering thereon.

149. *Airing bedding*.—All beds, mattresses, and bed coverings shall be kept clean, free from dust, dirt, vermin, and anything objectionable to sight or smell. All mattresses, pillows, and bedding shall be exposed to fresh air for at least three hours every two weeks.

150. *Care of toilet articles*.—All bowls, pitchers, and other toilet articles used in a room shall be made thoroughly clean. Toilet articles used for the reception of excreta shall be washed and rinsed out with scalding water. Pitchers shall be emptied and refilled with fresh water upon the reception of a guest.

151. *Vessels to be of earthenware*.—All toilet articles, including basin, slop jar, urinals, and pitchers shall be made of earthenware, granite, or enamel ware,

and shall always be in perfect repair. No tin or iron ware articles shall be furnished.

152. *Clean towels.*—At least two clean towels, not less than 18 by 36 inches in dimensions, and one bath towel and plenty of soap shall be furnished daily to each guest.

153. *Drinking glass.*—A clean drinking glass which has been thoroughly washed in boiling water shall be furnished to each guest.

154. *Fire escape.*—It shall be the duty of every person operating any hotel or inn containing seven rooms or more, of two stories high or more, to have a rope not less than one-half inch in diameter and knotted not more than 15 inches apart and of sufficient strength to hold up 500 pounds and long enough to extend within 24 inches of the ground. The rope shall be securely attached to the window sill or wall of one window in each room above the first story of said building to be occupied by guests. The rope shall be kept in full view at all times and protected against dust and shall be placarded "Fire escape." This law does not apply to hotels equipped with iron fire escapes.

155. *Screening.*—It shall be the duty of every hotel or inn keeper to properly screen with wire gauze, not less than 18 mesh, all openings communicating with the exterior of the building, windows of sleeping apartments, the doors and windows of the kitchen and dining rooms, so as to effectively prevent the entry of flies, mosquitoes, and other insects into the building.

156. *Cleaning.*—All floors without fixed carpets, including the halls, galleries, staircases, passages, kitchen, dining rooms, and toilet rooms, shall be scrubbed at least twice a week with soap and water.

157. *Dusting and sweeping.*—Dry sweeping and dusting is condemned and prohibited. Sweeping must be performed daily at such an hour when free of occupants and must be done in such a way that dust will not arise, by the use of either the pneumatic vacuum process, or by sprinkling sufficient sawdust or paper, dampened with oil (kerosene) or water to allay the dust. For removal of dust, cloth dampened with oil or water shall be used. Floors should be mopped or scrubbed.

158. *Bathing facilities.*—Every hotel shall have an ample number of sanitary bath tubs or shower baths, where a public water supply is obtainable, for the use of guests, and an ample supply of hot and cold water for bathing purposes shall be furnished.

159. *Refrigerators and ice.*—Hotels, boarding houses, restaurants, eating houses, and all other places where food and drinks are prepared, served, sold, or stored shall have every ice box or refrigerator scoured with boiling water at least once each week, and oftener if necessary, and shall always be kept in a cleanly condition. Ice must be washed before being put into ice boxes and handled with tongs, never with the bare hands. No decomposing foods shall be allowed to remain in ice boxes or refrigerators. Milk and butter shall be kept in separate compartments from meat and vegetables.

160. *Garbage and refuse.*—Every restaurant, hotel, boarding house, inn, or any eating house shall provide a suitable covered receptacle for liquid garbage and refuse, and said receptacle must be emptied and its contents removed from the premises at least once daily.

161. *Diseases.*—No person suffering with active tuberculosis in any form or venereal diseases in a communicable stage or with a communicable skin disease shall be employed in a hotel, lodging house, restaurant, eating house, or places where food or drink is handled or served or other places patronized by the public where such communicable disease might be conveyed to other persons.

162. *Spitting*.—Notices reading as follows: "Do not spit on the floor; to do so may spread disease," shall be prominently posted in corridors, hallways, and lavatories.

Bakeries—Construction and Maintenance of. (Reg. Bd. of H., May 16, 1913.)

163. Every place used as a bakery shall be kept in a clean and sanitary condition as to its floors, sidewalks, ceilings, woodwork, fixtures, furniture, tools, machinery, and utensils.

164. All parts of the bakery shall be adequately lighted and shall be ventilated by means of windows, skylights, air shafts, air ducts, or mechanical apparatus, if necessary, so as to insure the free circulation of air at all times.

165. The floor of every place used as a bakery shall be at least 12 inches above the ground, unless constructed of cement, asphalt, or other impervious material, and must be thoroughly scrubbed not less than twice a week.

166. The floors must be water-tight and substantial, and the angles, where they join with the walls, shall be made and maintained so as to be rat proof.

167. All doors, windows, and other openings shall be screened with 18-mesh wire and have suitable shutters of wood or glass to protect against dust, dirt, and insects.

168. Walls and ceilings shall be smooth and tight and kept in good repair; shall be kept well painted, white, or lime washed or kalsomined, and all woodwork, except floors, shall be kept well painted with oil paint.

169. Every bakery shall be provided with adequate plumbing arrangements and drainage facilities, including well-ventilated water-closets and impermeable sinks on iron supports. No water-closet shall be in direct communication with a bakery.

170. No person shall sleep in any bakery where flour, meal, or food products are handled or stored.

171. No domestic animals shall be permitted in a bakery or place where flour or meal is stored or manufactured bakery products are kept or offered for sale.

172. Storage rooms shall be separated from bakery and shall be of rat-proof construction.

173. All workmen and employees engaged in the manufacture or handling of bakery products in a bakery shall wear outer garments of washable material, which shall be kept clean at all times. They shall cleanse their hands and finger nails thoroughly before beginning work.

174. Spitting on the floor is prohibited, and the use of tobacco in any form is prohibited.

175. Every bakery shall be kept clean and at all times free from rats, mice, flies, vermin, dogs, cats, or other animals. Dry sweeping and dusting is prohibited.

176. All storage rooms where flour and meal are kept for use in connection with any bakery shall be dry and well ventilated; and all shelves, cupboards, trays, troughs, bins, cases, and other appliances for handling or storing the same shall be arranged so that they can be easily removed and cleaned.

177. All bread offered or intended for sale shall be suitably wrapped, each loaf separately, in paraffin or other clean paper, in such a manner as to completely protect the bread from dust, dirt, flies, or any vermin; said wrapping to be done at the shop or plant where said product is made.